

HQ



@HQCapeTown



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[www.hqrestaurant.co.za](http://www.hqrestaurant.co.za)

## STEAK

### **SALAD, STEAK & CHIPS**

*Crisp cos & iceberg lettuce salad with toasted pine nuts, parmesan shavings and a vinaigrette dressing. Followed by the best locally sourced and perfectly grilled 250g sirloin steak, topped with our signature Café de Paris butter and served with skinny fries.*

### **SALAD, STEAK & CHIPS (IMPORTED SPECIALTY SIRLOIN)**

*As above but served on our signature steak board. We are constantly searching the world for the best Sirloin Steak and have found some amazing cuts from all corners of the globe including Argentina, Australia, Tasmania, and the USA. Be it Black Angus or Wagyu, free range or cultivated, grass fed or grain, wet aged or dry, you can rest assured that we have sourced the very best for you. Please enquire with your server as to what specialty sirloins we currently have in stock.*



PURE BEEF

## **SPECIALTY STEAK**

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\*Regrettably not available for any specials

## TAPAS

Half price bar snacks available every Thursday night.  
Served only in the bar, lounge and outside courtyard.

	Full Price	Half Price
<b>SALDANHA BAY OYSTERS (ea)</b> <i>Served naked with citrus mignonette, fresh lemon</i>	30	15
<b>PORK BELLY</b> <i>Apple crème fraiche, mustard, crackling crumbs, red wine &amp; blueberry sauce</i>	88	44
<b>HQ CHILLI POPPERS (V)</b> <i>Springroll pastry, tomato &amp; red onion salsa mayo, coriander</i>	76	38
<b>CRISPY PATAGONIAN CALAMARI</b> <i>Parsley, lime, garlic, chilli, beer batter, HQ garlic mayo, peanuts</i>	82	41
<b>FREE-RANGE CHICKEN WINGS</b> <i>Char-grilled, BBQ, smoked yoghurt, tomato pesto, blue cheese, flower salad</i>	82	41
<b>LAMB SLIDERS</b> <i>Aubergine, manchego cheese, harissa, house pickles, brioche bun</i>	88	44
<b>TRUFFLE FRIES (V)</b> <i>Grano padano, truffle oil, HQ garlic-wasabi mayo, chives</i>	68	34
<b>BEEF TARTARE</b> <i>5-Hours Cured egg, wild mushroom, grano padano, toast</i>	86	43
<b>FORAGED WILD MUSHROOMS (V)</b> <i>Blue cheese, biscuit crumble, pea shoots, truffle oil</i>	86	43
<b>CAPRESE BOWL (V)</b> <i>Exotic cherry tomatoes, raspberry-honey vinaigrette, pickled baby onions, mozzarella, blood orange, basil oil</i>	82	41
<b>MEDITERRANEAN BOARD</b> <i>(Perfect for sharing) Pesto mozzarella balls, crispy-oozy Camembert, hummus, feta &amp; herb dip, olives, toasted pita bread</i>	126	63
<b>Add cold meats</b>	156	78

# BEVERAGES

## BEERS ON TAP

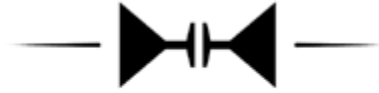
<i>Castle Lite</i>	300ml
<i>Castle Lite</i>	500ml
<i>Stella Artois</i>	300ml
<i>Stella Artois</i>	500ml
<i>Jack Black Lager</i>	330ml
<i>Jack Black Lager</i>	500ml
<i>Devils Peak First Light Golden Ale</i>	330ml
<i>Devils Peak First Light Golden Ale</i>	500ml

## BOTTLES

*Castle Lite*  
*Windhoek Lager*  
*Black Label*  
*Heineken*  
*Corona*  
*Flying Fish Lemon*  
*Becks (Non-Alcoholic)*

## CRAFT

<i>Carvers Weiss</i>	440ml
<i>Newlands Springs Passionate Blonde</i>	440ml
<i>Newlands Springs Jacobs Pale Ale</i>	440ml
<i>CBC Pilsner</i>	440ml
<i>CBC Amber Weiss</i>	440ml
<i>Darling Larger Slow Beer</i>	500ml
<i>Darling Bone Crusher Wit Beer</i>	500ml
<i>Jack Black Skeleton Coast IPA</i>	440ml
<i>Jack Black Butcher's Block Pale Ale</i>	440ml
<i>Brewers &amp; Union Steph Weiss</i>	500ml
<i>Brewers &amp; union Unfiltered Lager</i>	500ml



# WORLD CLASS

*WORLD CLASS is the largest and most prestigious mixology competition in the world. The program elevates the bartender's craft & creates compelling fine drinking experiences for the consumer. WORLD CLASS has been transforming cocktail culture around the globe since 2009. With over 15 000 bartenders that have been inspired and educated in the craft of mixology. Today the WORLD CLASS program includes luxury outlets from 50 countries*

## **HQ BLUSH**

**82**

*The distinct flavours of Tanqueray No. TEN Gin comes through beautifully on the palate with fragrantly fruity flavours of cranberry, lime and elderflower; served tall*

## **OPULENCE**

**98**

*Indulge in luxurious Johnnie Walker Gold Label Reserve. Served with a honey, vanilla and plum bitters flavoured ice ball. Decadence in a glass*

## **SIGNAL HILL SUNSET**

**95**

*Bulleit bourbon shaken cold with burnt orange cheeks, orange bitters, Aperol and a cinnamon infused vermouth. Served on the rocks*

## **STEEPED IN HERITAGE**

**88**

*Tiki style drink with Ron Zacapa thrown with chai steeped clarified milk and a touch of grapefruit and cinnamon syrup*

## **DIA DE LOS MUERTOS**

**92**

*Don Julio is shaken with fresh lime juice, and a roasted jalapeno syrup served over cubed ice in a short glass with a salted vanilla and jalapeno rimming and a dehydrated lime*

## **THE POACHED ONE**

**82**

*Ketel One is shaken with poached pears in white wine and a touch of lemon juice and some angostura bitters. Served on the rocks with a flaming vanilla husk*

## COCKTAILS

### **DUTCH COURAGE** 82

*Ketel One is shaken together with an orange oil syrup, Cointreau and topped with a MCC and a sprinkling of homemade Orange Sherbet on top*

### **PINK G&T MARTINI** 72

*Hendricks Gin shaken cold with Fresh Grapefruit Juice, Rose Syrup, Bitters and our curiously Homemade Tonic and Botanical Syrup*

### **BLOOD ORANGE & COCONUT MOJITO** 68

*HQ's vibrant twist on the classic Cuban drink, muddled with blood orange and coconut*

### **PARTRIDGE IN A PEAR TREE** 65

*Vanilla infused spiced rum, goji pear pulp, fresh lemon, served tall with a caramel & lemon foam*

### **HQ'S WATERING CAN** 65

*A fresh and fragrant mix of lavender infused Tanqueray Gin, mint, basil, cucumber, and apple-plum cordial shaken and served in our signature watering can*

### **PASSION CRUSH** 68

*Ketel One Vodka, Campari, fresh passion fruit, and cloudy apple juice shaken and served long over crushed ice*

### **MACADAMIA & CRANBERRY OLD FASHIONED** 72

*Our version of the Bourbon Old Fashioned, Woodford Reserve Bourbon infused with macadamia nut butter, and cranberry bitters*

### **IT'S PIMMS 'O CLOCK!** 62

*Pimms, raspberry infused vodka, cloudy apple juice and all the fresh fruit you could want*

## COCKTAILS

### JAM JAR MARGARITA

68

*El Jimador Reposado, Naartjie liqueur,  
Orange Marmalade and fresh Lime juice*

### ORANGE IS THE NEW BLACK

62

*Bains Whisky shaken vigorously with Cointreau,  
St Dalfour Orange Marmalade, and fresh lime served over Crushed Ice*

## Tanqueray & TONICS

### BERMONDSEY BREEZE

72

*Tanqueray No. 10 Gin lengthened with hand-crafted  
soda of cucumber, elderflower and fresh lemon juice*

### HQ'S HOOCH

72

*Tanqueray shaken with Aperol syrup, lemon juice,  
grapefruit juice and served tall with some tonic water*

### SMOKED T & TONIC

72

*Tanqueray, rose and chamomile syrup, some lemon juice  
and chamomile smoked tonic water are served deconstructed  
for you to build with a side of delight*

### THE ENGLISHMEN

72

*London's finest spirits, Tanqueray and Pimms, are combined with  
our bars seasonal fresh fruit and herbs and topped with tonic water*

# WINE

## CHAMPAGNE

	Bottle   Glass
<i>Moët Brut NV</i>	1250
<i>Moët Brut Rosé NV</i>	1450
<i>Veuve Clicquot Yellow Label NV</i>	1350
<i>Dom Perignon</i>	3950

## CAP CLASSIQUE

<i>Pierre Jourdan Brut NV</i>	335   72
<i>Pierre Jourdan Belle Rosé NV</i>	335   72
<i>Simonsig Kaapse Vonkel Brut NV</i>	365
<i>Pongracz Brut Rosé NV</i>	395
<i>Pongracz Desiderius</i>	850

## GRAPPA

<i>Grappa Dalla Cia (Cabernet / Merlot)</i>	25
<i>Grappa Dalla Cia (Chardonnay / Pinot Noir)</i>	25



## RESERVE LIST

<b>BUITENVERWACHTING CONSTANTIA MERLOT</b> 2012 ★★★★★	305
<b>NEDERBURG'S THE MOTORCYCLE MARVEL</b> 2014 ★★★★★	315
<b>THE CHOCOLATE BLOCK</b> 2015 ★★★★★	395
<b>DIEMERSDAL PINOTAGE RESERVE</b> 2015 ★★★★★	315
<b>MEERLUST RUBICON</b> 2013 ★★★★★	765
<b>CREATION SHIRAZ GRENACHE</b> 2015 ★★★★★	315
<b>IONA'S ONE MAN BAND</b> 2010 ★★★★★	365
<b>RUST AND VREDE CABERNET SAUVIGNON</b> 2014 ★★★★★	455
<b>NEDERBURG'S THE BREW MASTER</b> 2014 ★★★★★	315
<b>RIJK'S 'TOUCH OF OAK' PINOTAGE</b> 2013 ★★★★★	255
<b>ALTO SHIRAZ</b> 2003 ★★★★★	385

\*Stars indicate John Platter Guide Rating out of five

# WINE

## WHITE WINE

Bottle | Glass

<i>The Wolftrap White</i>	155
<i>Buitenverwachting Buiten Blanc</i>	175
<i>Pierre Jourdan Tranquille</i>	165   46
<i>Haute Cabrière Chardonnay Pinot Noir</i>	265
<i>Compagniesdrift Chardonnay Pinot Noir by Meerlust</i>	155
<i>Nederburg The Beautiful Lady Gewurztraminer</i>	345
<i>Ken Forrester Petit Chenin Blanc</i>	175   48
<i>Klein Zalze Chenin Blanc</i>	180   50
<i>Simonsig Chenin Blanc</i>	185
<i>Diemersdal Sauvignon Blanc</i>	200   55
<i>Iona Sophie Te'blanche Sauvignon Blanc</i>	210   65
<i>La Motte Sauvignon Blanc</i>	225
<i>Ken Forrester Reserve Sauvignon Blanc</i>	235
<i>Neethlingshof Chardonnay (un-wooded)</i>	185   50
<i>Warwick First Lady Chardonnay (un-wooded)</i>	210
<i>Graham Beck Waterside Chardonnay (un-wooded)</i>	165
<i>Tokara Chardonnay</i>	250   68
<i>Edgebaston Chardonnay by David Finlayson wines</i>	265

## ROSÉ/BLUSH WINE

<i>Cederberg Rosé</i>	180   50
<i>Graham Beck Gorgeous</i>	190   52

# WINE

## RED WINE

Bottle | Glass

<i>The Wolftrap Red</i>	165
<i>Boschendal Larone</i>	175
<i>Klein Constantia 'KC' Cabernet / Merlot</i>	210   58
<i>Alto Rouge</i>	250   70
<i>Cederberg Merlot / Shiraz</i>	265
<i>Kanonkop Kadette</i>	270
<i>Guardian Peak Merlot</i>	210   58
<i>Diemersdal Merlot</i>	265   68
<i>Boschendal 1685 Merlot</i>	275
<i>Meerlust Merlot</i>	645
<i>Paradyskloof Cabernet Sauvignon</i>	195   54
<i>Warwick First Lady Cabernet Sauvignon</i>	215   58
<i>Ernie Els Big Easy Cabernet Sauvignon</i>	230
<i>Tokara Cabernet Sauvignon</i>	315
<i>Iona Mr. P Pinot Noir</i>	275   75
<i>Paul Cluver The Village Pinot Noir</i>	295
<i>Haute Cabrière Pinot Noir</i>	445
<i>Simonsig Shiraz</i>	250   68
<i>Ernst Gouws &amp; Co Shiraz</i>	245
<i>Waterford Kevin Arnold Shiraz</i>	465
<i>Ken Forrester Petit Pinotage</i>	175   48

## DESSERT WINE & PORT

<i>Mulderbosch S/Blanc NLH *</i>	294   40
<i>Paul Cluver Noble Late Harvest *</i>	405
<i>Peter Bayly White Port *</i>	300   40
<i>Allesverloren Port</i>	225   15

\* 375ml bottle

## AFTER DINNER

### COFFEE

*Americano*

*Espresso*

*Café Bon Bon*

*Macchiato*

*Flat White*

*Café Latte*

*Mocha*

*Caramel Latte*

*White Chocolate Pedro*

*Midnight Martini*

### DIGESTIVES & GRAPPA

*Absinth*

*Jagermeister*

*Underburg*

### BRANDY, COGNAC, ARMAGNAC & CALVADOS

*Oude Molen 100 Reserve*

*KWW 5 yo*

*KWW 10 yo*

Glass

*Remy Martin VS*

35

*Remy Martin VSOP*

55

*Remy Martin XO*

170

*Hennessy VS*

35

*Hennessy XO*

145

*Hennessy Paradis*

400

*Raymond Ragnaud 1st Cru Vielle Reserve*

85

*Baron de Sigognac Napoleon*

45

*Baron de Sigognac 15 yo*

55

*Baron de Sigognac 20 yo*

72

*Chateau de Breuil*

40